



*Caffé Concerto*  
LONDON

*Merry Christmas*

*A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.*



*Follow us  
on Instagram and  
join in on our Advent  
Calendar this  
December*



XXIV.1.1.26 WE XmasPeriodLunch\_Leeds

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# Bread & Nibbles

## ITALIAN BREAD BASKET (877 cal) 4.95

Focaccia, ciabatta, rye bread, grissini, olive tapenade & olive oil

## MIXED MARINATED OLIVES (335 cal) 5.95

## ITALIAN FLATBREAD 7.95

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



ITALIAN FLATBREAD



# Starters

## SOUP OF THE DAY Served with warm bread 5.95

## BRUSCHETTA (275 cal) 6.45

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

## CLASSIC CAPRESE (180 cal) 7.95

Mozzarella di Buffalo, vine tomatoes, basil oil & balsamic cream

## CHICKEN LIVER PATE (512 cal) 7.95

with a cranberry sauce, pickles & toast

## WILD MUSHROOM ARANCINI (562 cal) 8.95

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

## MUSSELS ARRABBIATA (769 cal) 8.95

With spicy tomato sauce & a side of garlic bread

## MOZZARELLA STICKS

Large (1110 cal) 9.95 | Small (610 cal) 6.45

With rocket & concerto sauce

## SALT BEEF (709 cal) 8.45

Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

## FRIED CALAMARI

Large (631 cal) 16.95 | Small (280 cal) 9.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

## FRIED KING PRAWNS

Large (904 cal) 16.95 | Small (452 cal) 9.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

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SHARE

## Concerto Misto Tower

(1250 cal) 26.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce



## Omelette (Served with chips)

-  **PLAIN OMELETTE** (655 cal) 11.95
-  **MATURE CHEDDAR CHEESE** (866 cal) 13.95
-  **CHEESE & TOMATO** (881 cal) 13.95
-  **CHEESE & MUSHROOM** (839 cal) 13.95
-  **SPINACH & CHEESE** (832 cal) 14.95
- HAM & CHEESE** (953 cal) 14.95
-  **SPINACH, MUSHROOM & CHEESE** (986 cal) 15.95



## Antipasto Misto

To share (950 cal) 22.95 | For one (731 cal) 15.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



## Tartine Selection

To share (690 cal) 23.95 | For one (523 cal) 13.95

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

## Vegetarian Tartine Selection

To share (368 cal) 21.95 | For one (374 cal) 12.95 

Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat's cheese & caramelised onion; Crushed avocado & diced tomatoes

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## Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

**HAM & CHEESE** (1064 cal) 12.95  
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (677 cal) 13.95  
with basil pesto

 **PESTO CHICKEN** (1151 cal) 14.95  
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 14.95  
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

**PARMA HAM & MOZZARELLA** (1086 cal) 14.95  
with tomato, rocket leaves & olive oil

**OPEN TUNA & CHEESE MELT** (1035 cal) 14.95  
Tuna mayo & cheddar cheese

**OPEN SMOKED SALMON** (851 cal) 15.95  
With soft cheese, fresh dill & capers



## Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

**CLASSIC EGG MAYO & CHEESE** (735 cal) 12.95

**TUNA & AVOCADO** (1035 cal) 14.95  
Tuna mayo, avocado, pesto & tomato

**B.L.T** (1128 cal) 13.95  
Crispy bacon, cheese, lettuce, tomato & mayo

**ORIGINAL EGG MAYO & BACON** (1023 cal) 13.95


**CHICKEN MAYO, AVOCADO & LETTUCE** 13.95  
(1110 cal) 

## Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 13.95  
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 14.95  
with vine tomatoes, rocket, pickles & concerto sauce


 **SALT BEEF** (1100 cal) 15.95  
with pickles, rocket, tomato & mustard mayo



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## Salad

 **TRICOLORE** (695 cal) 14.95  
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil

 **GOAT'S CHEESE SALAD** (736 cal) 16.95  
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

 **SALT BEEF SALAD** (702 cal) 17.95  
Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing


**CLASSIC CAESAR SALAD**  
Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing


 - **WITH GRILLED CHICKEN** (548 cal) 15.95  
- **WITH KING PRAWNS** (622 cal) 17.95  
- **WITH GRILLED SALMON** (627 cal) 19.95


**SALMON NIÇOISE** (627 cal) 20.95  
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



## Vegan Salad

 **SUPER FOOD SALAD** (125 cal) 14.95  
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

 **FRITTELLE SALAD** (195 cal) 15.95  
Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa

 **QUINOA TABBouleH WITH FRITTELLE** 16.95  
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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# Pasta & Risotto

-  **SPAGHETTI ALLA NAPOLITANA** (781 cal) 14.95  
*With tomato sauce & buffalo mozzarella*
-  **SPAGHETTI AL PESTO** (1073 cal) 16.95  
*Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95*
- SPAGHETTI ALLA CARBONARA** (1226 cal) 16.95  
*Smoked pancetta, parmesan & egg yolk with cream*
-  **SPAGHETTI BOLOGNESE** (986 cal) 16.95  
*Traditional minced beef ragu*
- SPAGHETTI SMOKED SALMON** (681 cal) 18.95  
*With broccoli, cream & dill*
- SPAGHETTI KING PRAWNS** (511 cal) 18.95  
*With sauted king prawns, chilli garlic & shellfish bisque*
- SPAGHETTI ALLA PESCATORA** (848 cal) 19.95  
*Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque*
- 
-  **PISTACHIO GNOCCHI** (788 cal) 16.95  
*With pistachio, spinach, pesto & a touch of cream*
-  **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 17.95
-  **GNOCCHI SORRENTINA** (829 cal) 19.95
- 
-  **RAVIOLI SPINACH & RICOTTA** (1415 cal) 16.95  
*Choose your sauce: Pomodoro, rosé sauce or cream sauce*
- RAVIOLI LOBSTER** (960 cal) 18.95  
*In a fish bisque*
- 
-  **RIGATONI ARRABBIATA** (991 cal) 14.95  
*With spicy tomato sauce & buffalo mozzarella*
-  **RIGATONI SICILIANA** (889 cal) 15.95  
*Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce*
-  **RIGATONI TRUFFLE FONDUE** (1015 cal) 16.95  
*With mixed wild mushrooms in a rich truffle cheese fondue*
-  **RIGATONI MUSHROOM** (998 cal) 16.95  
*With cream of porcini mushroom & truffle infusions*
-  **RIGATONI MEATBALLS** (1105 cal) 19.95  
*Rich tomato ragu, topped with Parmesan*
-  **RIGATONI CONCERTO** (995 cal) 19.95  
*Chicken, mushroom & cherry tomatoes  
Choose your sauce: Rosé sauce, cream sauce or pomodoro*
- 
-  **RISOTTO WILD MUSHROOM & PARMESAN** (711 cal) 14.95  
*Sauted mixed wild mushrooms finished with parmesan & a hint of truffle*
-  **RISOTTO CHICKEN & WILD MUSHROOM** (998 cal) 16.95  
*Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle*
- RISOTTO KING PRAWNS** (1123 cal) 19.95  
*Shell-off tiger king prawns in creamy risotto & a shellfish bisque*
- RISOTTO SEAFOOD** (1210 cal) 19.95  
*With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque*



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## Rustic Artisano Pizza

**MARGHERITA** (1498 cal) 12.95  
Mozzarella, tomatoes & fresh basil

**WILD MUSHROOM** (1659 cal) 13.95  
Mozzarella, mushrooms, tomatoes, truffle oil & olives

**VEGETARIAN** (1404 cal) 13.95  
Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

**QUATTRO FORMAGGI** (1670 cal) 16.95  
Mozzarella, gorgonzola, goat cheese & cheddar cheese

**TUNA PIZZA** (1385 cal) 14.95  
Mozzarella, tuna, red onion & olives

**SALAMI PIZZA** (1385 cal) 14.95  
Chilli, mozzarella, tomatoes & fresh basil

**CALZONE** (1441 cal) 13.95  
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms



**CONTADINA** (1667 cal) 14.95  
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

**PARMA HAM & ROCKET** (1806 cal) 15.95  
Parma ham, rocket leaves, mozzarella & tomatoes

**CAPRICCIOSA** (1595 cal) 15.95  
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

**TIGER KING PRAWNS** (1607 cal) 16.95  
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

## Vegan Pasta & Risotto

**CHICKPEA & TOMATO RISOTTO** (1110 cal) 16.95 **VEGAN**  
With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

**BROCCOLI & SPINACH SPAGHETTI** (998 cal) 16.95 **VEGAN**  
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

**RIGATONI WILD MUSHROOM** (1095 cal) 17.95 **VEGAN**  
With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

**VEGAN PESTO SPAGHETTI** (1171 cal) 18.95 **VEGAN**  
Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan



**SHARE**



## Cicchetti Tower

**BEST FOR SHARING 42.95**

**CHOOSE 1 SEAFOOD, 1 MEAT & 1 VEGETARIAN DISH FROM OUR SELECTION OF PASTAS, RISOTTOS & GNOCCHI. VEGETARIAN AND VEGAN OPTIONS AVAILABLE.**

*In Italy, it is traditional for Italians to share cicchetti plates; small plates of food served in "bacari" bars.*

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## CHRISTMAS SPECIAL



## Roasted Turkey Breast (957 cal) 18.95

With roasted potato, brussel sprout, yorkshire pudding & gravy sauce



### GRILLED MEDITERRANEAN CHICKEN BREAST 18.95

On a bed of marinated roasted vegetables (575 cal)



### CHICKEN ESCALOPE (1081 cal) 17.95

Served with a choice of spaghetti Napolitano or French fries



### GRILLED CHICKEN BREAST (930 cal) 18.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

### CONFIT DUCK (1248 cal) 19.95

Sweet potato mash, roasted vegetables, broad beans & mix berry gravy



### BEEF MEATBALLS (1295 cal) 18.95

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto



### BRAISED LAMB SHANK (1032 cal) 20.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

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## Fish

**CONCERTO FISH & CHIPS** (893 cal) 17.95  
Battered cod fillet with a classic tartar sauce & lemon

**GRILLED SALMON STEAK** (687 cal) 20.95  
With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce

**FISH STEW** (438 cal) 21.95  
Salmon, cod, mussels, squid and prawns stewed in fish bisque



## Burgers WITH FRENCH FRIES

 **VEGETARIAN BURGER** (1107 cal) 15.95  
A sweet potato & lentil frittello with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread

 **CHICKEN BURGER** (1210 cal) 16.95  
Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

 **CONCERTO BEEF BURGER** (1379 cal) 16.95  
100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce

## Side Dish 4.25

French Fries (468 cal) | Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) |  
Mix salad (91 cal) | Tomato & onion salad (115 cal) | Mash potatoes (220 cal) |  
Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal)



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## Luxury Cream Tea

For one (1032 cal) **29.95** |

For two (2020 cal) **56.95**

*Freshly baked plain & raisins scones with  
Cornish clotted cream & strawberry jam.*

*A rich selection of Afternoon Tea mini cakes  
& macarons.*

*A choice of tea from our world selection.*

*A tea pot per person.*

## Prosecco Luxury Cream Tea

For one (1152 cal) **34.95** |

For two (2140 cal) **64.95**

*All the above & a glass of Prosecco*



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# Afternoon Tea



for one (2639 cal) **34.95** |

for two (4904 cal) **64.95**

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken

Freshly baked raisins & plain scones with  
Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



## VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard;  
Beetroot houmous & crushed avocado; Bruschetta  
tomato & avocado; Cheddar cheese & caramelised onion

# Prosecco Afternoon Tea

for one (2759 cal) **39.95** |

for two (5024 cal) **74.95**

All the above & a glass of Prosecco



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### STRAWBERRY GATEAUX

7.95

A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



### CHOCOLATE GATEAUX

7.75

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



### BLACK FOREST 7.95

With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



### MILLE FEUILLE 7.75

Delicate filo leaves with creme patisserie (597 cal)



### HONEY CAKE 7.95

Layers of light cream accompanied by rich caramelized honey sponge (633 cal)



### PISTACHIO HONEY CAKE 7.95

Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)



### FERRERO NOCCIOLA CAKE 7.45

(579 cal)



### SALTED CARAMEL CAKE 7.45

(560 cal)



### RED VELVET CAKE 7.45

Red velvet sponge with mascarpone cream (705 cal)



### VEGAN PISTACHIO CAKE 7.45

(780 cal)

VEGAN



### FROSTING CAKE 7.25

Lemon or raspberry (705 cal)



### TIRAMISU 7.25

Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal)

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**BISCOFF  
LOTUS  
CHEESECAKE**  
7.45  
(655 cal)



**LEMON  
CHEESECAKE**  
7.45  
*Traditional recipe cheesecake  
with lemon (689 cal)*



**LOVE  
CONCERTO  
MOUSSE 7.75**  
*Rose & raspberry mousse  
(191 cal)*



**ÉCLAIR 6.45**  
*Chocolate or Pistachio  
(493 cal)*



**PISTACHIO  
DOLCE 7.95**  
(453 cal)



**SAFFRON  
MILK CAKE**  
7.95  
(580 cal)



**LEMON  
MERINGUE**  
7.45  
(689 cal)



**TARTE 7.95**  
*Strawberries or berries  
(464 cal)*



**MACARON  
CAKE 7.95**  
(477 cal)



**MACARONS**  
3 pieces 6.95  
(197 cal)



**THE CUBE**  
5.95  
*Blueberry or raspberry  
(315 cal)*



**SCONES**  
4.95  
*A plain and a raisin with  
clotted cream & strawberry  
preserves (349 cal)*

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## Hot Dessert




**CHERRY FRANGIPANE** (876 cal) 10.95   
With custard & a scoop of vanilla gelato

**APPLE CRUMBLE FRANGIPANE** (995 cal) 10.95   
Served with custard & vanilla ice cream

**CHOCOLATE FONDANT** (151 cal) 11.95   
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

**AMERICAN PANCAKE** (622 cal) 12.95   
Served with fresh strawberry & banana, golden syrup

**CREPES with Nutella** (275 cal) 12.95   
Add a scoop of vanilla gelato for + 2.00

**CREPES** (320 cal) 13.95   
with Nutella, strawberry and banana  
Add a scoop of vanilla gelato for + 2.00

**FRENCH TOAST**   
- Golden syrup (495 cal) 10.95  
- Nutella (620 cal) 11.95  
- Banana & golden syrup (580 cal) 12.95  
- Strawberry, banana & golden syrup (630 cal) 13.95  
- Nutella, strawberry, banana & golden syrup (725 cal) 14.95  
- Pistachio paste, strawberry & roasted pistachio (710 cal) 15.95



## Danish Pastries

**CROISSANT** With jam and butter 3.45  
**ALMOND CROISSANT** 3.95  
**CHOCOLATE CROISSANT** 3.95  
**CHOCOLATE & ALMOND CROISSANT** 3.95  
**PAIN AU RAISIN** 3.95  
**APRICOT DANISH** 3.95  
**CINNAMON BUN** 3.95  
**MUFFIN** Chocolate, berries or caramel 3.95  
**PALMIERS** 3.95  
**FRANGIPANE** Cherry or apple almond & cinnamon 5.95  
**NEW YORK ROLL** Pistachio, hazelnut or chocolate 5.95



## Gluten-Free Cake

**CARROT CAKE** 5.95   
Carrot sponge with vanilla cream

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## Hot Drinks

|  |             |             |
|--|-------------|-------------|
| <b>ESPRESSO</b> (9/4 cal)                    | Double 3.75 | Single 2.95 |
| <b>ESPRESSO MACCHIATO</b> (12 cal)           |             | 3.25        |
| <b>CAPPUCCINO</b> (180/150 cal)              | Large 4.45  | Medium 3.95 |
| <b>FLAT WHITE</b> (180/150 cal)              | Large 4.45  | Medium 3.95 |
| <b>AMERICANO</b> (15 cal)                    |             | 3.75        |
| <b>LATTE</b> (155 cal)                       |             | 3.95        |
| <b>MOCHA</b> (286 cal)                       |             | 4.25        |
| <b>HOT CHOCOLATE</b> (300 cal)               |             | 4.45        |
| <b>CONCERTO HOT CHOCOLATE</b> (350 cal)      |             | 4.65        |
| <i>With whipping cream</i>                   |             |             |
| <b>SPANISH LATTE</b> (395 cal)               |             | 4.95        |
| <b>MAPLE HAZEL LATTE</b> (345 cal)           |             | 4.95        |
| <b>PUMPKIN SPICE HOT CHOCOLATE</b> (398 cal) |             | 4.95        |
| <b>PINK HOT CHOCOLATE</b> (385 cal)          |             | 5.95        |
| <b>BAILEYS HOT CHOCOLATE</b>                 |             | 7.95        |



### GINGERBREAD HOT CHOCOLATE 5.95

Gingerbread syrup, chocolate powder, milk & whipped cream (385 cal)

**Alternative milk:** soya, almond, oat & coconut + 0.50p  
**Extra syrup:** vanilla, caramel, hazelnut & coconut + 0.50p

**TEA** (2 cal) 3.25  
 English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast 3.75

**FLORA TEA Blossoming Tea** 4.75



### CONCERTO WINTER TEA (2 cal) 3.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge

## Liqueur Coffee

With a choice of

**WHISKY | BAILEYS | TIA MARIA** 6.95

## Alternative Lattes

Add honey or sugar as preferred

**HONEY-VANILLA LATTE** (190 cal) 4.95  
 Latte, honey, vanilla extract

**AUTHENTIC MASALA CHAI LATTE** (190 cal) 5.50  
 With Honey

**ORGANIC MATCHA LATTE** (135 cal) 5.95  
 Cocoa-Toffee- Cinnamon

**ORGANIC GOLDEN LATTE** (135 cal) 5.95  
 Turmeric-Vanilla-Coconut

**RUBY LATTE** (125 cal) 5.95  
 Latte with beetroot and ginger

**BLUE BUTTERFLY LATTE** (196 cal) 5.95  
 Latte with butterfly pea flower tea & honey

**ROSE LATTE** (185 cal) 5.95  
 Rose syrup, milk & coffee



### PUMPKIN SPICE LATTE (254 cal) 4.95

Pumpkin spice syrup & cinnamon



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ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

## Cold Drinks

|   |                       |
|---|-----------------------|
| <b>STILL WATER</b>  | Small 3.25 Large 4.65 |
| <b>SPARKLING WATER</b>  | Small 3.35 Large 4.75 |
| <b>TONIC WATER (34 cal) / SODA WATER</b>                        | 2.95                  |
| <b>COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)</b> | 3.95                  |
| <b>SPRITE (3 cal)</b>   | 3.95                  |
| <b>SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))</b>  | 4.45                  |
| <b>ROSE LEMONADE (Franklin) (90 cal)</b>                        | 4.45                  |

## Frappuccino

|   |      |
|---|------|
| <b>ICED CAFFE LATTE (130 cal)</b>       | 4.75 |
| <b>ICED CAFFE MOCHA (350 cal)</b>       | 4.95 |
| <b>ICED STRAWBERRY MATCHA (210 cal)</b> | 5.95 |
| <b>ICED BLUE MATCHA (190 cal)</b>       | 5.95 |
| <b>ICED SPANISH LATTE (245 cal)</b>     | 5.95 |

### Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

## Juices

|   |      |
|---|------|
| <b>ORANGE &amp; PASSION FRUIT (210 cal)</b> | 4.95 |
| <b>BEETROOT &amp; GINGER (129 cal)</b>      | 4.95 |
| <b>CRANBERRY (137 cal)</b>                  | 3.95 |
| <b>APPLE (112.5 cal)</b>                    | 4.95 |
| <b>ORANGE (105 cal)</b>                     | 4.95 |
| <b>PINEAPPLE (132 cal)</b>                  | 3.95 |

## Smoothies

|   |      |
|---|------|
| <b>SUPER GREEN (228 cal)</b><br>Kale, banana, pineapple, ginger & lime                          | 5.95 |
| <b>PASSION STORM (252 cal)</b><br>Mango, pineapple & passion fruit                              | 5.95 |
| <b>SUPER BERRY (172 cal)</b><br>Strawberry, banana, cherry, blueberry, lime & acai berry        | 5.95 |
| <b>MANGO &amp; DRAGON FRUIT (224 cal)</b><br>Mango, dragonfruit, pineapple, papaya & lime juice | 5.95 |

## Homemade Lemonade

|  |      |
|--|------|
| <b>MINT LEMONADE (59 cal)</b><br>Fresh mint, lemon juice & lemon slices                        | 5.95 |
| <b>FLAVOURED LEMONADE</b><br>Strawberry, raspberry, mulberry, passion fruit or pink grapefruit | 5.95 |

## Homemade Iced Tea

|  |      |
|--|------|
| <b>LEMON ICED TEA (0 cal)</b><br>Fresh lemon juice & homemade iced tea             | 5.45 |
| <b>STRAWBERRY ICED TEA (155 cal)</b><br>Strawberry puree & homemade iced tea       | 5.45 |
| <b>PEACH ICED TEA (149 cal)</b><br>Peach puree & homemade iced tea                 | 5.45 |
| <b>PASSION FRUIT ICED TEA (149 cal)</b><br>Passion fruit puree & homemade iced tea | 5.45 |



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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LONG ISLAND



ESPRESSO MARTINI



PORNSTAR MARTINI

## Cocktail Selection

|  |       |   |       |
|--|-------|---|-------|
| <b>BLUE HAWAIIAN</b><br><i>Pineapple juice, rum, blue curacao syrup &amp; coconut milk</i>                             | 10.95 | <b>SUMMER KISS</b><br><i>Watermelon syrup/puree, grenadine, rum &amp; sprite</i>  | 12.95 |
| <b>MARGARITA</b><br><i>A shake of cointreau, tequila, lemon &amp; salt</i>   | 11.95 | <b>BERRY GIN</b><br><i>Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite &amp; curacao</i>                 | 12.95 |
| <b>COSMOPOLITAN</b><br><i>Vodka, cointreau, fresh lime &amp; cranberry juice</i>                                       | 11.95 | <b>LOVE CONCERTO PUNCH</b><br><i>Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka &amp; triple sec</i> | 12.95 |
| <b>TEQUILA SUNRISE</b><br><i>Tequila, grenadine &amp; orange</i>   | 11.95 | <b>LUCID DREAM</b><br><i>Gin, mulberry puree &amp; lime juice</i>   | 12.95 |
| <b>PORNSTAR MARTINI</b><br><i>Passion Fruit, vodka, lime juice &amp; house prosecco</i>                                | 11.95 | <b>AMARETTO SOUR</b><br><i>Disaronno, whiskey, egg white, lemon juice &amp; brown sugar</i>   | 12.95 |
| <b>DRY MARTINI</b><br><i>with a green olive</i>  | 11.95 |   |       |
| <b>LONG ISLAND</b><br><i>Vodka, gin, rum, cointreau, tequila &amp; coke</i>  | 12.95 |   |       |
| <b>NEGRONI</b><br><i>Gin, campari &amp; Martini rosso</i>  | 12.95 |   |       |
| <b>MOJITO</b><br><i>White rum, with fresh mint &amp; lime, sugar syrup, served with crushed ice</i>                    | 12.95 |   |       |
| <b>FLAVOURED MOJITO</b><br><i>Choose from: Strawberry, Passion Fruit, Watermelon and Raspbeberry &amp; Elderflower</i> | 12.95 |   |       |
| <b>PINA COLADA</b><br><i>Bacardi, Malibu, pineapple juice &amp; condensed cream</i>                                    | 12.95 |   |       |
| <b>ESPRESSO MARTINI</b><br><i>A shake of vodka, Tia Maria, sugar syrup &amp; shot of espresso</i>                      | 12.95 |   |       |
| <b>SGROPPINO</b><br><i>Lemon sorbet, limoncelo &amp; prosecco</i>  | 12.95 |   |       |

### Festive Cocktails

**MISTLETOE MARGARITA** 14.95  
*Tequila, cointreau, cranberry juice, lime & simple syrup*

**GINGERBREAD COCKTAIL** 14.95  
*Baileys, vodka, gingerbread syrup, vanilla syrup & cream*

**CHRISTMAS MOJITO** 14.95  
*White rum, coconut rum, coconut milk, soda water, lime juice & mint*

**MUDSLIDE** 14.95  
*Vodka, Bailey's, Kahlua & cream*



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## Non-Alcoholic Cocktails

### V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

9.95

### VIRGIN STRAWBERRY MOJITO

9.95

Fresh mint, sugar, lime, strawberry, served over crushed ice & soda water

### RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

9.95

### VIRGIN PASSION FRUIT MOJITO

9.95

Fresh mint, sugar, lime, passion fruit, served over crushed ice & soda water

### NADA COLADA

Pineapple juice, coconut puree & coconut milk

9.95

### VIRGIN BLUE HAWAIIAN

9.95

Pineapple juice, blue curacao syrup & coconut milk

### STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

9.95

### PINEAPPLE SUNSET

11.95

Pineapple juice, passion fruit puree, lime juice & grenadine

### VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

9.95

### VIRGIN LOVE CONCERTO PUNCH

11.95

Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite

### VIRGIN RASPBERRY MOJITO

Fresh mint, sugar, lime, raspberry, served over crushed ice & soda water

9.95

## Sparkling Cocktails

### BELLINI

Peach with Prosecco

10.95

### CAMPARI

With Prosecco

11.95

### MIMOSA

Orange juice with Prosecco

10.95

### APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

11.95

### ROSSINI

Strawberry puree with Prosecco

10.95

### GIN & TONIC

11.95

### KIR ROYAL

Crème de cassis with Prosecco

10.95

### HUGO

Elderflower syrup, gin, prosecco, soda water, mint & lime

11.95

### CHAMBORD ROYAL

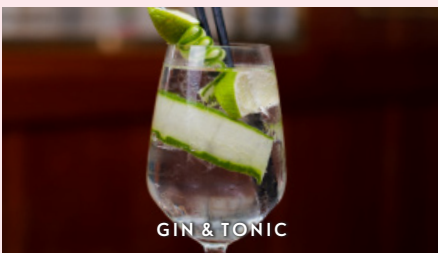
Raspberry liqueur with Prosecco

11.95

### RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco

13.95



GIN & TONIC



APEROL SPRITZ

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## Red Wine

|   | 175ml<br>Glass | 250ml<br>Glass | 750ml<br>Bottle |
|---|----------------|----------------|-----------------|
| <b>SOLINO ROSSO,<br/>VINO ROSSO D'ITALIA</b>  | 6.95           | 8.95           | 25.95           |
| <i>Ruby red in the glass, this juicy red is packed full of flavours of red fruit and spice. It can be served lightly chilled. – Vegan</i> |                |                |                 |

|   |      |       |       |
|---|------|-------|-------|
| <b>MONTEPULCIANO<br/>D'ABRUZZO 'DEGA', DOC VIGNAMADRE</b>   | 8.95 | 11.95 | 33.95 |
| <i>Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – Organic, Vegan</i> |      |       |       |

|  |      |       |       |
|--|------|-------|-------|
| <b>PRIMITIVO MERLOT<br/>'QUATTRO VENTI' COLLE AL VENTO,<br/>VIGNALESTA, IGP MANDURIA</b>                                 | 9.95 | 12.95 | 36.95 |
| <i>Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious.</i> |      |       |       |

|  |       |       |       |
|--|-------|-------|-------|
| <b>MERLOT DOMAINE<br/>DE LA BAUME, LANGUEDOC-ROUSSILLON</b>  | 10.95 | 14.95 | 41.95 |
| <i>Wild strawberry and juicy plum aromas on the nose with sweet spice flavours on the palate. Warm and silky with a long finish.</i> |       |       |       |

|   |       |       |       |
|---|-------|-------|-------|
| <b>CHIANTI CLASSICO<br/>SANT' ILARIO, DOCG CHIANTI CLASSICO</b>   | 11.95 | 15.95 | 44.95 |
| <i>Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – Vegan</i> |       |       |       |

|   |       |       |       |
|---|-------|-------|-------|
| <b>'3 PASSO' NEGROAMARO<br/>SYRAH, VINO D'ITALIA</b>  | 11.95 | 15.95 | 44.95 |
| <i>An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. – Organic, Vegan</i> |       |       |       |

## Rose Wine

|   | 175ml<br>Glass | 250ml<br>Glass | 750ml<br>Bottle |
|---|----------------|----------------|-----------------|
| <b>BERICANTO ROSÉ,<br/>IGT TREVENEZIE</b>   | 10.95          | 14.95          | 41.95           |
| <i>An elegant and dry rosé with aromas of redcurrant, white peach and citrus. Rounded and soft but with lovely freshness. – Vegan</i> |                |                |                 |

|  |       |       |       |
|--|-------|-------|-------|
| <b>CHÂTEAU L'OASIS ROSÉ,<br/>CÔTES DE PROVENCE</b>   | 11.95 | 15.95 | 44.95 |
| <i>A classic Provence rosé, expressive and aromatic, blending fresh cherries and floral notes with exotic fruits and a soft, round palate.</i> |       |       |       |

## Prosecco & Champagne

|  | 125ml<br>Glass | 175ml<br>Glass | 750ml<br>Bottle |
|--|----------------|----------------|-----------------|
| <b>PROSECCO GRANDE CUVEE (HOUSE)</b>   | 9.95           | 11.95          | 49.95           |
| <i>Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes</i> |                |                |                 |

|  |  |  |       |
|--|--|--|-------|
| <b>PROSECCO (EXTRA DRY) VALDOBBIADENE Superiore Docg</b> |  |  | 59.95 |
| <i>Aperitif it goes well with salad or fish dish</i>     |  |  |       |

|  |       |       |       |
|--|-------|-------|-------|
| <b>ROSE PROSECCO BELCANTO</b>                        | 11.95 | 14.95 | 59.95 |
| <i>Our Pinot Noir vinified in rose grape variety</i> |       |       |       |



|   | 200ml<br>Bottle | 750ml<br>Bottle |
|---|-----------------|-----------------|
| <b>MOËT &amp; CHANDON<br/>Brut Impérial, NV</b> | 24.95           | 79.95           |
| <b>MOËT &amp; CHANDON<br/>Rosé Impérial, NV</b> | 26.95           | 89.95           |

## White Wine

|   | 175ml<br>Glass | 250ml<br>Glass | 750ml<br>Bottle |
|---|----------------|----------------|-----------------|
| <b>SOLINO BIANCO,<br/>VINO BIANCO D'ITALIA</b>                                  | 6.95           | 8.95           | 25.95           |
| <i>Crisp and fresh with citrus and peach flavours and grassy notes. – Vegan</i> |                |                |                 |

|   |      |       |       |
|---|------|-------|-------|
| <b>PECORINO TERRE<br/>DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO</b>   | 8.95 | 11.95 | 33.95 |
| <i>Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – Organic, Vegan</i> |      |       |       |

|  |      |       |       |
|--|------|-------|-------|
| <b>GRÜNER VELTLINER<br/>'SEEWINKEL', BURGENLAND, AUSTRIA</b>   | 9.95 | 12.95 | 36.95 |
| <i>Refreshing, well-balanced and delicate. Floral and white stone fruit aromas, with hints of citrus and white pepper. – Organic</i> |      |       |       |

|   |       |       |       |
|---|-------|-------|-------|
| <b>PINOT GRIGIO,<br/>BERICANTO, DOC VICENZA</b>   | 10.95 | 14.95 | 41.95 |
| <i>Delicate and fresh with ripe fruit aromas with hints of white flowers. Light and refreshing with citrus flavours and a soft texture. – Vegan</i> |       |       |       |

|   |       |       |       |
|---|-------|-------|-------|
| <b>SAUVIGNON BLANC,<br/>DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b>                           | 10.95 | 14.95 | 41.95 |
| <i>Intensely aromatic, soft and rounded on the palate with flavours of green citrus fruits.</i> |       |       |       |

|   |       |       |       |
|---|-------|-------|-------|
| <b>PICPOUL DE PINET,<br/>VILLA BLANCHE, LANGUEDOC-ROUSSILLON</b>                        | 10.95 | 14.95 | 41.95 |
| <i>Very fresh and smooth with exotic fruit and a lightly lemony, mineral, salinity.</i> |       |       |       |

## Dessert Wine

|  | 125ml<br>Glass | 175ml<br>Glass | 750ml<br>Bottle |
|--|----------------|----------------|-----------------|
| <b>MOSCATO BELLUSSI<br/>Sparkling Wine</b> | 8.45           | 9.45           | 26.95           |



CHRISTMAS SPECIAL

Mulled Wine

8.95

## Beers

|                               |      |
|-------------------------------|------|
| <b>PERONI BOTTLE</b>          | 4.95 |
| <b>PERONI DRAFT HALF PINT</b> | 3.75 |
| <b>PERONI DRAFT PINT</b>      | 6.75 |
| <b>STELLA BOTTLE</b>          | 3.75 |
| <b>CIDER</b>                  | 5.95 |

## Liqueurs

|  | 25ml         | 50ml       |       |
|--|--------------|------------|-------|
| <b>APERITIFS, LIQUEURS &amp; SPIRITS</b> | 3.95         | 5.95       |       |
| Martini Bianco                           | Jack Daniels | Tequila    | Vodka |
| Grappa                                   | Cognac       | Limoncello |       |
| Tia Maria                                | Campari      | Whiskey    |       |
| Baileys                                  | Gin          | Triple Sec |       |

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